



Welcome to Indian Chefs!

Step into a world of vibrant flavours and aromatic spices at Indian Chefs, where we invite you to ignite your senses with a culinary journey curated by our 5-star chefs. Our menu is a tribute to the rich heritage of the Royal Kitchens of India, bringing you an exquisite selection of dishes that capture the essence of authentic Indian cuisine.

Indian Chefs draws inspiration from the historical charm of Stony Stratford, a town renowned for its legacy. We pride ourselves on offering a dining experience that blends tradition with modern elegance.

Allergy Note:

Your well-being is our top priority. Please inform your server of any dietary restrictions or food allergies you have before placing your order. While we strive to accommodate all requests, please be aware that our kitchen handles various ingredients. We appreciate your understanding and hope you enjoy your dining experience with us.

Thank you,



VEG STARTERS

Mixed Veg Platter for two (VE) GD <i>Selection of Veg Samosa, Garlic Mushroom, Onion Bhaji, Aloo & Paneer tikka</i>	19.95
Poppadum (VE) <i>Rain served with Chutneys</i>	2.95
Masala Peanuts (V) <i>Snack it with your drink</i>	5.95
Punjabi Paneer Tikka (VE) D <i>Juicy chunks of paneer with onion and pieces of pepper</i>	6.95
Hara Bhara Kabab (VE) <i>Spinach, peas, potatoes, and coriander leaves, along with Indian spices served with Chutney</i>	9.50
Paneer 65 (VE) D <i>Crispy Paneer 65 from the Hyderabadi cuisine</i>	8.00
Kadai Paneer Chilli (VE) D <i>Tossed in slightly sweet, spicy, hot and tangy chilli sauce</i>	7.50
Onion Bhaji (V) <i>Finely sliced onion smothered in fragrantly spiced batter and fried to crispy perfection</i>	7.00
Garlic Mushroom (V) <i>Tasty appetizer made with button mushrooms sauted in butter garlic and herbs</i>	7.50
Punjabi Samosa (VE) <i>Homemade veg and potato samosa served with special sauce.</i>	5.00
Aloo Tikki (V) <i>Crispy potato cutlet with Indian spices served with Chutney</i>	5.50



CHAAT BAR

Gol Gappa (VE) <i>A favourite snack all over India, this recipe shares the North Indian way of making Gol Gappa</i>	6.50
Papdi Chaat (VE) <i>Mall Road speciality with sweet & tangy sauce</i>	7.99
Samosa Chaat (VE) <i>Crispy Samosa laced with trio of sauces</i>	7.99
Pani Puri (V) <i>Popular Indian street food of crispy, fried, hollow dough balls with spicy water</i>	5.99
Aloo Tikki Chaat (VE) <i>Crispy Aloo tikki laced with trio of sauces</i>	7.99

Please speak to our staff for allergen information. Dishes may contain traces of allergen / nuts & any fish dishes may contain bones despite our best efforts. Prices include VAT and will be added to your bill.



CHICKEN STARTERS

Chilli Chicken 🍴 9.00

Tender fried chicken bites tossed in a super aromatic sweet, spicy and slightly tangy chili sauce

Chicken 65 9.00

Cubes spicy and crunchy on the outside, succulent on the inside.

Chicken Lollipop 8.50

Crispy and flavourful chicken lollipops marinated in a spicy yogurt mixture and then coated in a mixture of breadcrumbs and spices.

Samosa (or) Pakora 5.50

Homemade Chicken Samosa or Chicken Pakora

Chicken Kali-Mirch 8.00

Chicken Kali Mirch / Pepper Chicken Dry appetizer

Zeera Chicken 8.50

Mildly spiced chicken dish flavoured with lots of cumin seed and roasted cumin powder.

Dhamaka Chicken 8.50

Succulent spicy chicken bites coated in aromatic spices



FISH STARTERS

Masala Fish 10.00

Boneless fish fried in special south Indian masala

Amritsari Fish Fry 10.00

Popular delicious crispy fried fish coated in a gram flour coating with spices

Fried Calamari 9.00

Golden brown tender pieces of battered squid served with sauce

Masala prawns 14.00

Spicy masala prawn cooked into thick masala like sauce

Please speak to our staff for allergen information. Dishes may contain traces of allergen / nuts & any fish dishes may contain bones despite our best efforts. Prices are inclusive VAT



GRILL - KEBAB KHAZANA

All mains are served with Naan or Pulao Rice

 CHICKEN	Starter	Main
SEEKH KEBAB	8.00	16.00
RESHMI KEBAB	8.00	16.00
CHICKEN CHEESE BOTI	10.00	16.00
MALAI BOTI	10.00	16.00
CHICKEN BOTI	10.00	16.00
TANDOORI CHICKEN WHOLE (with bone)		22.00
CHICKEN TIKKA LEG OR BREAST (with bone)	9.00	
TANDOORI CHICKEN WING	8.00	15.00
 LAMB		
SEEKH KEBAB LAMB	10.00	18.00
CHEESE KEBAB LAMB	10.00	20.00
TIKKA	10.00	20.00
CHOPS	10.00	20.00
RIBS	8.00	16.00
 MIXED GRILL		22.99
<i>A selection of seekh kebab, lamb chops, chicken boti and wings.</i>		
 SEA FOOD		
GRILLED SEABASS		19.00
GRILLED KING-PRAWNS		21.00
GRILLED SALMON		21.00

Please speak to our staff for allergen information. Dishes may contain traces of allergen / nuts & any fish dishes may contain bones despite our best efforts. Prices include VAT



PLATTERS




	For 2	For 4
MIXED MEAT PLATTER	55.99	98.99

*Selection of Grill items: Chops, Chicken Boti, Churgha, Wings, Fish, Lamb & Chicken Seekh Kebab
Served with Pilau and Naan basket*

CHICKEN PLATTER	44.99	79.99
------------------------	-------	-------

*Selection of Grill items: Chicken Boti, Malai Boti, Wings, Churgha and Seekh Kebab served with Pilau
and Naan basket*

Traditional Favourites BIRYANI & PULAO

 Dum Ki Biryani Chicken		12.99
<i>Nizami dish, basmati rice cooked in layers, flavoured with saffron served with raita and chutney</i>		
 Dum Ki Biryani Lamb		15.99
<i>Nizami dish, basmati rice cooked in layers, flavoured with saffron served with raita and chutney</i>		
 Lamb Pulao		15.99
<i>Simple Authentic dish cooked with Lamb Shank and Rice garnished with carrots & raisins.</i>		

SIDES

Rice – Basmati	4.00	Bread Basket	5.00
Steamed Rice	4.00	Plain Naan	3.00
Zeera Rice	6.00	Butter Naan	3.00
		Garlic Naan	3.00
		Roti	3.00
Chips	3.50		
Masala Chips	4.50		
Onion Salad	5.00	Raita	3.00
Fresh Green Salad	6.00	Chutney	3.00

Please speak to our staff for allergen information. Dishes may contain traces of allergen / nuts & any fish dishes may contain bones despite our best efforts. Prices include VAT



VEG CURRIES

Daal Makhni <i>Black lentil mixed with kidney beans simmered in cream and butter infused with garlic</i>	8.00
Paneer Masala <i>Cottage cheese cooked with traditional Masala sauce</i>	8.00
Palak Paneer <i>Cottage cheese cooked in mild spices & garden fresh spinach</i>	8.00
Daal Maash <i>Yellow lentils cooked with mild spices, garlic, onion ginger</i>	8.00
Punjabi Daal Chana <i>Split chickpeas cooked with mild spices, garlic, onion ginger Paneer</i>	8.00
Bhindi - Okra <i>Okra stew cooked with fresh tomato and onion</i>	8.00
Kadi Pakora <i>Tangy and flavourful Punjabi Kadhi Pakora has deep fried pakoras (fritters) dunked in a tangy yogurt-based curry!</i>	8.00
Aloo Methi <i>Lightly spiced Aloo Methi is a popular Indian style stir fry made with potatoes and fresh fenugreek leaves. Vegan and gluten-free</i>	8.00
Karela Do Pyaza <i>Karela Do Pyaza is a flavorful and tangy dish made with bitter gourd (karela) and onions (pyaza). The bitter gourd is cooked with a blend of spices</i>	8.00

Please speak to our staff for allergen information. Dishes may contain traces of allergen / nuts & any fish dishes may contain bones despite our best efforts. Prices include VAT and will be added to your bill.



CHICKEN CURRIES

Mughlai Butter Chicken

14.00

Traditionally known as murgh makhani, it is a type of thick curry made from boneless chicken with a spiced tomato and butter (makhan) sauce. Best for a chilli intolerant palate!

Tikka Masala

14.50

Clay oven grilled chicken cooked in tomato, onion and chefs special spice blend

Dilli Murgh Curry

14.00

Chicken curry or shorba is a delicious and spicy curry made with unique blend of spices.

Khorma Murgh

14.00

Khorma is a cherished Indian dish with Mughlai origins, a mild curry dish consisting of pieces of chicken breast, braised in a rich, creamy sauce made of yoghurt, spices and nuts.

Achari Murgh Kadahi

14.00

Chicken chunks in a special spice blend known as achari masala pickling spices and yogurt. It has a very flavourful, delicious, spicy & tangy taste which is very different from the usual dishes!

Chicken Handi

14.00

Slow-cooked in a copper or earthen clay pot (called handi) with aromatic spices, yogurt, cream, and fragrant herbs. It is a mild and creamy and oh so flavourful chicken curry!!

Murgh Methi Masala

14.00

The Methi (fenugreek) chicken recipe is a popular dish in North India. The dried herb has a mildly bitter taste but has an amazing aroma that's quintessentially Indian.

Chicken Jalfrezi

14.00

Jalfrezi means "hot-fry" ! Unlike most traditional curries it is stir-fried instead of stewed or braised that lends it a thick, semi-dry texture. Taste Divine!

Please speak to our staff for allergen information. Dishes may contain traces of allergen / nuts & any fish dishes may contain bones despite our best efforts. Prices include VAT



LAMB CURRIES

Rogan Josh <i>Lamb shank cooked in authentic Bawarchi special spices and rich gravy</i>	18.50
Mughalai Nihari <i>Slow cooked lamb shank stew originates from Awadh under the Mughal Empire in the Indian subcontinent.</i>	19.99
Achari Gosht Kadahi <i>Cooked in a wok to emulate a karahi, this version has Amritsari influences & uses lamb</i>	18.00
Khorma Noorani <i>Tender & succulent pieces of lamb are slow cooked with golden onions, yogurt, ghee & spices that yield a rich & flavorful dish.</i>	18.00
Dilli Darbar e-Khaas Kadahi <i>Masaledar tomato based with gravy or dry Namkeen or Charsi (Salt & Black pepper)</i>	18.00
Lagan Bhoona Keema <i>Dum ka Keema is a spicy, smoky, heady dish punctuated with the brightness of mint and the boldness of ginger</i>	18.00
Paya Bawarchi Khaas <i>Tender meat coming off the bone, "slow-cooked" to perfection, and juicy trotters & marrow make this dish a wholesome culinary delight.</i>	18.00
Deghi Haleem <i>Haleem is a rich meat stew with lentils, wheat and meat that are slowly cooked in spices</i>	17.50
Mutter Keema <i>Keema is a spicy, smoky, heady dish punctuated with the brightness of mint and the boldness of ginger</i>	17.00
Saag Gosht <i>Saag Gosht is a wonderful, rich and flavourful North Indian lamb curry, where juicy, tender lamb meets creamy spinach</i>	16.00

Please speak to our staff for allergen information. Dishes may contain traces of allergen / nuts & any fish dishes may contain bones despite our best efforts. Prices include VAT



DESSERTS

Gulab Jamun

7.95

Dessert of fried dough balls that are soaked in a sweet, sticky sugar syrup served with Vanilla Ice Cream.

Gajar Halwa

8.95

Carrot pudding is a carrot-based sweet dessert pudding served with Vanilla Ice Cream.

St Sebastian Cheesecake

8.95

Also known as burnt basque cheesecake, popular and favourite

Rasmalai

7.95

soft and spongy cottage cheese dumplings soaked in a luscious, creamy, and aromatic milk syrup flavored with cardamom and saffron.

Dark Chocolate Fudge Cake

8.50

A very chocolatey, moist Chocolate Fudge Cake served with vanilla ice cream.

Matka Kulfi

6.95

Matka kulfi is a traditional Indian frozen dessert that's much denser and creamier than your standard ice cream

Shahi Kheer

8.00

Kheer, a dessert made from slow-cooked rice, milk, and sugar, much like a rice pudding

Rasgulla

8.00

Kheer, a dessert made from slow-cooked rice, milk, and sugar, much like a rice pudding

Ve - Vegan

V- Vegeterian

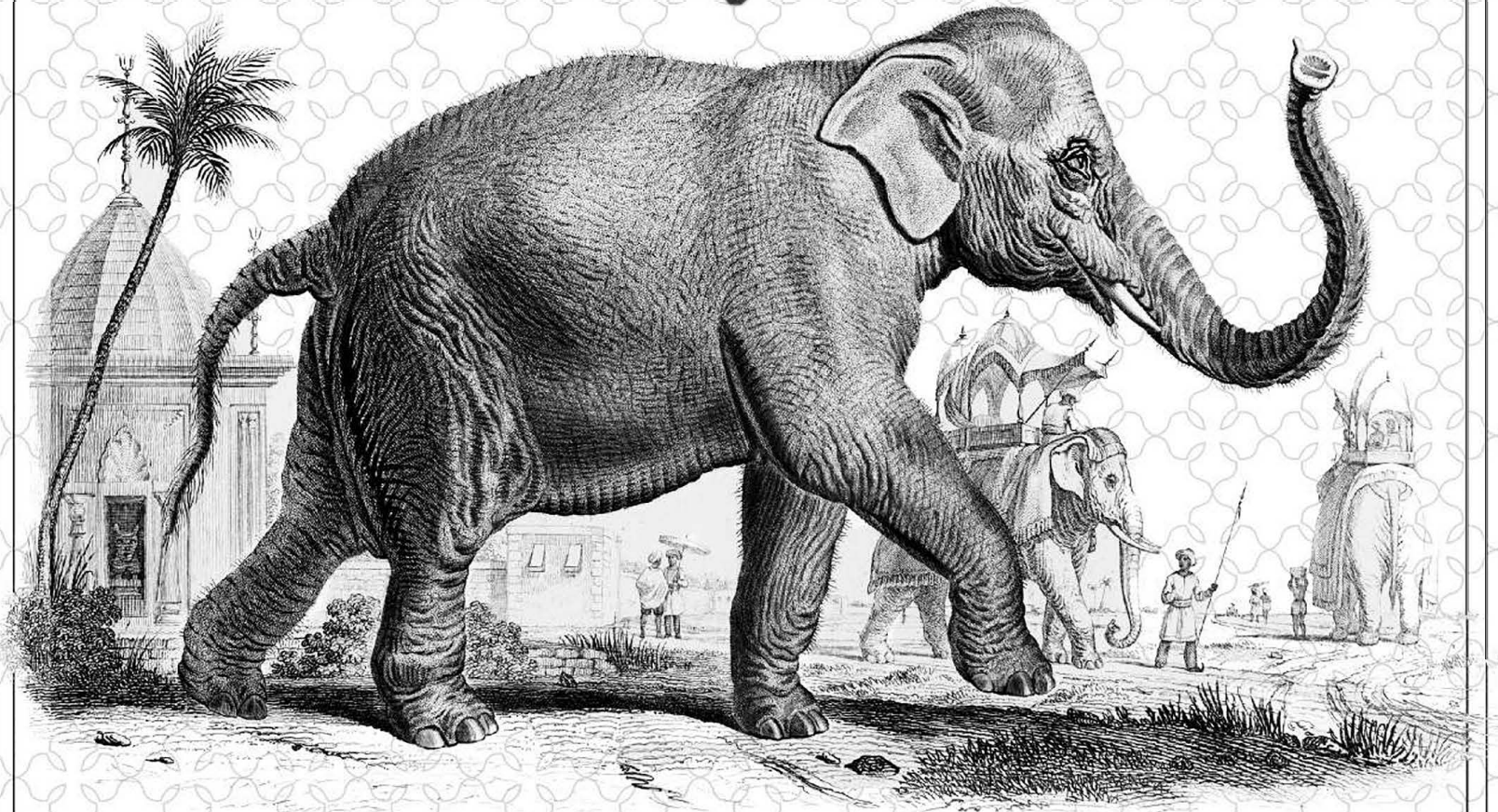
GF - Gluten Free

DF - Dairy Free

NF - Nut Free

Please speak to our staff for allergen information. Dishes may contain traces of allergen / nuts & any fish dishes may contain bones despite our best efforts. Prices include VAT

इं



❁
*The journey continues with
Indian Chefs*
❁

❁ RESTAURANT ❁ BAR ❁ PRIVATE DINING ❁

117 High Street, Stony Stratford, Milton Keynes MK11 1AT

www.indianchefs.uk

| +44 19 088 44404

| bookings@indianchefs.uk

|   @indianchefs.uk